

LA TERRAZZA

— BVLGARI RESORT DUBAI —

ALL DAY



BVLGARI RESORT DUBAI • JUMEIRA BAY ISLAND • DUBAI

MENU NO. 005 • BVLGARI RESORT DUBAI

HOW TO READ THIS MENU

Every mark and code below appears beside a dish only when the house prints it.

DIETARY MARKS

-  Vegan
-  Vegetarian

THE LINE BENEATH A DISH

Burrata con pomodorini e basilico *(D)*

Burrata cheese, datterino tomato and basil

Codes are the allergens the house declares beside each dish.

THE ALLERGENS THIS MENU DECLARES

(S) Shellfish

(N) Nuts

(D) Dairy

(G) Gluten

(F) Fish

(LS) Locally sourced

(SC) Sustainability Certified

OF THE PRICES

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SFIZI

Fiori di zucca ripieni di ricotta, limone e menta (D)(G) Zucchini flowers stuffed with ricotta, lemon, and mint	110
Calamari e gamberi fritti con salsa tartara (D)(F)(G)(S) Crispy squids and prawns with tartara sauce	140
Arancini di riso con zafferano, manzo e piselli (D)(G) Saffron arancini with beef and peas	100
Bruschetta al pomodoro e basilico (G) Bruschetta with tomatoes and basil	100

INSALATE

Insalata di pollo con bacon di vitello, lattuga e maionese al pomodoro (G) Chicken salad with veal bacon, lettuce and tomato mayonnaise	145
Insalata di lattuga, pomodori, cetrioli, melograno e menta (G) Fattoush salad	135
Insalata di granchio reale, avocado, pomodori e olive taggiasche (S) King crab salad, avocado, tomatoes and taggiasche olives	320
Panzanella con pomodori marinati e cetrioli (G) Panzanella salad with bread, marinated tomatoes and cucumbers	110

MEZZEH CALDE E FREDDIE

Served with Arabic bread.

Hummus bil tahina purè di ceci con pasta di semi di sesamo Chickpeas purée with sesame seed paste	80
■ Mutabal purè di melanzane grigliate con pasta di semi di sesamo e yogurt (G)(D) Grilled mashed eggplant with sesame seed paste and yoghurt	80
Falafel ceci, coriandolo e spezie arabe Minced chickpeas, coriander and Arabic spices	80

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MEZZEH CALDE E FREDDE • CONTINUED

Zuppa di lenticchie, cipolla, aglio, curcuma, cumino e crostini (G) 60
Lentil soup with onion, garlic, turmeric, cumin and croutons

FOCACCE

Stracciatella e pesto di pomodoro, mandorle e basilico (G)(D)(N) 135
Stracciatella with tomato pesto, almonds and basil

Bresaola, Parmigiano Reggiano e rucola (D)(G)(N) 150
Bresaola with Parmigiano Reggiano and Arugula

CLUB & BURGERS

Club sandwich, pollo, bacon di vitello, uovo fritto, pomodoro, lattuga e patate fritte (G) 145
Club sandwich, chicken, veal bacon, fried egg, tomato, lettuce and French fries

Hamburger di manzo Wagyu, provola dolce, pomodoro, lattuga e patate fritte (G)(D) 200
Wagyu beef burger, provola cheese, tomato, lettuce and French fries

Hamburger vegetale, maionese, pomodoro, lattuga e patate fritte (G) 145
Vegetarian burger, mayonnaise, tomato, lettuce and French fries

Shawarma di pollo, pane saj, salsa tahina e salsa all'aglio (G)(D)(LS) 180
Chicken shawarma, saj bread, tahina sauce and garlic sauce

Pollo fritto, pomodoro, insalata, maionese e cetriolini (D)(G) 155
Fried chicken, tomato, salad, mayonnaise and gherkins

■ Mozzarella e pomodoro (D)(G) 110
Mozzarella and tomato

Vitello tonnato (F)(G) 120
Milk-fed veal with tuna sauce



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ANTIPASTI

	Zuppa tiepida di pomodori arrosto con stracciatella e pomodorini al forno (D)(G) Roasted tomato soup, stracciatella cheese and baked tomatoes	130
■	Burrata con pomodorini e basilico (D) Burrata cheese, datterino tomato and basil	145
	Carpaccio di Fassona, rucola, Parmigiano Reggiano e tartufo nero (D) Fassona beef carpaccio, rocket leaves, Parmigiano Reggiano and black truffle	190
	Vitello Tonnato (F)(D) Milk-fed veal with tuna sauce	190
	Parmigiana di melanzane (D)(G) Eggplant parmigiana	140

PRIMI PIATTI

	Spaghetti al pomodoro datterino e basilico fresco (G) Spaghetti pasta with datterino tomato and fresh basil	170
	Tagliolini alla “puttanesca” (G)(F) Fresh tagliolini pasta with tomato sauce, anchovies, capers and olives	180
	Linguine alle vongole veraci del Mediterraneo e prezzemolo (S)(G) Linguine with Mediterranean clams and parsley	200
	Tagliatelle al ragù di carne (D) Homemade tagliatelle with beef and veal sauce	200
	Tortelli di patate con burro e salvia (G)(D) Potato tortelli with butter and sage	190
	Risotto ai frutti di mare (D)(F)(S) Seafood risotto	220



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SECONDI PIATTI

Zucchine romanesche alla griglia con menta e basilico Grilled Roman zucchini with mint and basil	200
Spiedini alla griglia con gamberi, calamari e polpo, insalata di pomodori alla mediterranea (F)(S) Grilled prawns, calamari and octopus with tomato salad Mediterranean style	295
Spigola con capperi, limone e prezzemolo (F) Seabass with capers, lemon and parsley	340
Controfiletto di manzo alla griglia e spinaci Charcoaled grilled beef sirloin and spinach	350
Cotoletta alla milanese (D)(G) Milk-fed veal Milanese style	330
Fiorentina di manzo alla griglia Charcoaled grilled beef T-Bone steak (minimum for 2 guests)	1400
Galletto fritto Fried chicken	250
Shish tawook pollo marinato e grigliato, riso allo zafferano, insalata araba e pane al peperoncino (G)(D)(LS) Marinated and grilled chicken, bell pepper, saffron rice, Arabic salad and chili bread	260

CONTORNI

Purè di patate (D) Potato purée	65
Spinaci saltati Sautéed spinach	65
Insalata di rucola e pomodorini Rocket and tomato salad	65



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LE PIZZE CLASSICHE

-  Margherita DOP *(D)(G)* 155
Tomato sauce, mozzarella, Parmigiano Reggiano and basil
-  Patate e Tartufo *(D)(G)* 225
Truffle cream, smoked provola cheese, purple potatoes, Parmesan cream, fresh truffle slices and olive oil
- Diavola *(D)(G)* 190
Tomato sauce, Fior di Latte cheese, spicy beef salami and olive powder
- Napoli Estiva *(D)(F)(G)(N)* 200
Yellow tomato sauce, Taggiasca olives, Burrata cheese, anchovies, crushed fried capers, pine nuts, confit tomatoes, oregano, basil leaves, olive oil and lemon zest

LE PIZZE SPECIALI

- Margherita Estiva *(D)(G)(N)* 200
Stracciatella, basil pesto, confit datterini tomatoes, fresh basil
- Gambero Rosso e Pistacchio *(D)(G)(N)(S)* 300
Cherry tomatoes, grapefruit-whipped robiola, mandarin-marinated red prawns, pistachio crumble, bisque gel & basil cress
- Fior di Fragola *(D)(G)* 100
Caramelized pizza topped with whipped cream, marinated strawberries, strawberry gel, dark chocolate chips & fresh mint leaves



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BREAKFAST

ESTRATTI E SPREMUTE BIOLOGICHE

Spremute di frutta fresca Freshly squeezed juice	40
Detox Mela, sedano, cetriolo, zenzero e limone — apple, celery, cucumber, ginger, lemon	40
Refreshing Ananas, mela, limone, zenzero — pineapple, apple, lemon, ginger	40

SMOOTHIES

Green Island Spinaci, sedano, broccoli, mango, banana, ananas — spinach, celery, broccoli, mango, banana, pineapple	55
Tropical Treat Banana, ananas, cocco — banana, pineapple, coconut	55
Berry Booster Lampone, mirtillo, banana — raspberry, blueberry, banana	55

SELEZIONI DI TÈ BIOLOGICO E CAFFÈ

Caffè: Espresso, decaffeinato Coffee: Espresso, decaffeinated	35
Caffè americano, doppio espresso American coffee, Double espresso	45
Cappuccino Latte: intero, scremato, senza lattosio, avena, mandorla, riso, soia e cocco — milk: whole, skimmed, lactose free, oat, almond, rice, soy and coconut	45
Tè: English Breakfast, Earl Grey, Floral Jasmine, Purely Peppermint, Camomilla Tea: English Breakfast, Earl Grey, Floral Jasmine, Purely Peppermint, Calming Chamomile	45



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BREAKFAST

COLAZIONE ALL'ITALIANA

150

Caffè o tè (SC)

Coffee or tea

Spremuta di frutta fresca

Freshly squeezed fruit juices

I lievitati di Niko Romito, burro, marmellate e miele (D)(G)(N)

Niko Romito bakeries, butter, jams and honey

Yogurt bianco (D)

Plain yoghurt

Tagliata di frutta fresca di stagione

Sliced seasonal fruits

COLAZIONE ARABA

170

Caffè o tè (SC)

Coffee or tea

Spremuta di frutta fresca

Freshly squeezed fruit juices

■ Halloumi grigliato con melanzane (D)

Grilled halloumi with eggplant

■ Ful medames con condimenti tradizionali e pane arabo (D)

Foul medames, traditional garnish and Arabic bread

Uova alla Shakshuka con peperoni, cipolla e pomodori (LS)

Shakshuka eggs (scramble or sunny side up) with bell pepper, onion and tomato

Tagliata di frutta fresca di stagione

Sliced seasonal fruits

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BREAKFAST

COLAZIONE CINESE

180

Caffè o tè (SC)

Coffee or tea

Spremuta di frutta fresca

Freshly squeezed fruit juices

Pane al vapore dolce e salato (G)

Sweet and savory steamed bread

Selezione di dumplings e bok choy al vapore (G)(F)

Selection of dumplings, steamed bok choy

Congee: liscio | pollo | frutti di mare (S)

Congee: plain, chicken or seafood

Uova in camicia, zuppa di miso e verdure (LS)

Poached eggs, miso soup with vegetables

Tagliata di frutta fresca di stagione

Sliced seasonal fruits

À LA CARTE

Pancakes, frutti di bosco, banana sciroppo d'acero (G)(D)

Pancakes, wild berries, banana and organic maple syrup

65

Crêpes con crema di nocciole e cioccolato (N)(D)(G)

Crêpes with hazelnut and chocolate spread

65

French toast con cannella, frutti di bosco e salsa alla vaniglia (D)(G)

French toast with cinnamon, wild berries and vanilla sauce

85

Waffles con frutti di bosco, panna montata (D)(G)

Waffles with wild berries and whipped cream

70

■ Granola fatta in casa con frutta secca, semi di zucca, semi di chia e yogurt (N)(D)

Homemade granola with nuts, pumpkin seeds, chia seeds and yoghurt

60

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BREAKFAST

À LA CARTE • CONTINUED

	Porridge a scelta <i>(N)(D)(G)</i> Your choice of porridge	65
	Budino di semi di Chia ai frutti di stagione <i>(N)</i> Chia pudding with seasonal fruits	55
	Pane integrale con salmone selvatico affumicato e avocado <i>(SC)(G)(F)</i> Whole grain bread with smoked wild salmon and avocado	120
	Carpaccio di salmone selvatico affumicato <i>(SC)(F)</i> Smoked wild salmon carpaccio	160
	Selezione di affettati Selection of cold cuts	110
	Selezione di formaggi <i>(D)(N)</i> Selection of cheese	125
	Yogurt assortiti <i>(D)</i> Yoghurt selection	45
	Tagliata di avocado Sliced avocado	45
	Tagliata di frutta fresca di stagione Sliced seasonal fruits	70
	Frutti di bosco assortiti <i>(LS)</i> Fresh wild berries	65

LE UOVA BIOLOGICHE – ORGANIC EGGS 100

Strapazzate, frittata, in camicia o al tegamino *(LS)(D)*
Your choice of eggs: scrambled, omelet, poached or fried

Uova alla Shakshuka con peperoni, cipolla e pomodori *(LS)*
Shakshuka eggs (scramble or sunny side up) with bell pepper, onion and tomato



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BREAKFAST

LE UOVA BIOLOGICHE – ORGANIC EGGS • CONTINUED

Uova alla benedict con prosciutto di vitello e salsa olandese (G)(D)(LS)(SC)

Eggs benedict with veal bacon and hollandaise sauce

Uova alla fiorentina, spinaci e salsa olandese (G)(D)(LS)(SC)

Eggs Florentine with spinach and hollandaise sauce

Uova alla royal, salmone affumicato e salsa olandese (G)(D)(LS)(SC)(F)

Eggs Royal with smoked salmon and hollandaise sauce

CONTORNI – SIDE DISHES

Veal bacon | chicken or veal sausages | roasted tomatoes | hash brown | mixed mushrooms | steam vegetables | baked beans 40

UOVA SPECIALI

AT AN ADDITIONAL CHARGE

Frittata ripiena con astice al vapore (S)(LS)

Stuffed omelette with lobster and lobster sauce

135

Toast con avocado, uovo fritto ed insalata di granchio (G)(S)(LS)

Toast with avocado, fried egg and king crab salad

155

Uova in camicia con salmone affumicato, salsa olandese, caviale Oscietra ed erba cipollina

(F)(G)(LS)(SC)

Poached eggs with smoked salmon, hollandaise sauce, Oscietra caviar and chives

185



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DOLCI

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Pasticceria Niko Romito	100
Selection of Italian pastries from Niko Romito. Available from the display.	
Torta al cioccolato e mandorle con gelato al latte (D)(N)	90
Chocolate and almond cake with milk ice cream	
Tiramisù (D)(G)	90
Crema caramel (D)	80
Bonnet (D)(G)(N)	90
Chocolate, caramel and amaretti pudding	
Fragole marinate con sorbetto (D)	90
Marinated strawberry with sorbet	
Fetta di torta al cioccolato e arancia (N)	80
Orange and chocolate vegan cake	

GELATI E SORBETTI

Gelato vaniglia, cioccolato, pistacchio (D)(G)(N)	25
Vanilla, chocolate, pistachio — 1 scoop	
 Sorbetti lampone, limone, frutto della passione, fragola, mango (N)(G)	25
Raspberry, lemon, passion fruit, strawberry, mango — 1 scoop	
Bomba alla crema (D)(G)	85
Bomba with custard cream	
Bomba con gelato (D)(G)(N)	85
Gelato: vanilla, chocolate, pistachio	



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DOLCI

IL CIOCCOLATO

Una selezione di cioccolato dal nostro laboratorio *(N)(D)(G)*

Selection of chocolate from our laboratorio

— 3 pieces · AED 75

— 5 pieces · AED 135

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